



PARTIES & EVENTS

# FAMILY STYLE LUNCH MENU

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## ANTIPASTI

select two . . . \$5.95 per person

CAPRESE • ROASTED BEETS • SHRIMP SCAMPI  
CHICKEN MEATBALLS • GRILLED *or* FRIED CALAMARI  
CRISPY CAULIFLOWER • BRICK OVEN PROSCIUTTO

## SALAD

select two . . . \$4.95 per person

HOUSE • CAESAR • SPINACH & AVOCADO • RED KALE & STRAWBERRIES • CHOPPED (add \$2)

## PIZZA

select two . . . \$4.95 per person

MARGHERITA • PEPPERONI • ITALIAN SAUSAGE  
MUSHROOM BIANCA • CRISPY KALE & SPINACH • PROSCIUTTO

## HOMEMADE PASTA

select two . . . \$12.95 per person

or select one to be served as a side to accompany entrees . . . \$4.95 per person

ANGEL HAIR POMODORO • FETTUCCINE W/ SMOKED CHICKEN  
SPAGHETTI BOLOGNESE • SPINACH RAVIOLI • ORECCHIETTI PRIMAVERA  
GNOCCHI DELICATI • GNOCCHI BOLOGNESE • CAVATELLI W/ SAUSAGE  
GNOCCHI W/ MUSHROOMS • LINGUINE W/ SHRIMP (add \$2)

## ENTREES

select two . . . \$14.95 per person

EGGPLANT PARMESAN • CHICKEN RAGUSO • CHICKEN LIMONE  
CHICKEN PARMESAN • PORCINI CRUSTED VEAL (add \$3)  
HERB-ROASTED SALMON (add \$3) • FILET MEDALLIONS (add \$6)

## DESSERT

select two . . . \$4.95 per person

ZUPPA INGLESE • PANNA COTTA • CHOCOLATE BUDINO  
TIRAMISU • HOMEMADE GELATO

Family style menu includes house bread, coffee, tea and soft drinks (cappuccino/espresso not included).

Prices do not include sales tax or gratuity.

# FAMILY STYLE DINNER MENU

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## ANTIPASTI

select two . . . \$6.95 per person

CAPRESE • ROASTED BEETS • SHRIMP SCAMPI  
CHICKEN MEATBALLS • GRILLED *or* FRIED CALAMARI  
CRISPY CAULIFLOWER • BRICK OVEN PROSCIUTTO

## SALAD

select two . . . \$5.95 per person

HOUSE • CAESAR • SPINACH & AVOCADO • RED KALE & STRAWBERRIES • CHOPPED (add \$2)

## PIZZA

select two . . . \$5.95 per person

MARGHERITA • PEPPERONI • ITALIAN SAUSAGE  
MUSHROOM BIANCA • CRISPY KALE & SPINACH • PROSCIUTTO

## HOMEMADE PASTA

select two . . . \$13.95 per person

or select one to be served as a side to accompany entrees . . . \$4.95 per person

ANGEL HAIR POMODORO • FETTUCCINE W/ SMOKED CHICKEN  
SPAGHETTI BOLOGNESE • THREE-CHEESE RAVIOLI • SPINACH RAVIOLI  
GNOCCHI DELICATI • GNOCCHI BOLOGNESE • CAVATELLI W/ SAUSAGE  
ORECCHIETTI PRIMAVERA • GNOCCHI W/ MUSHROOMS • LINGUINE W/ SHRIMP (add \$2)

## ENTREES

select two . . . \$17.95 per person

EGGPLANT PARMESAN • CHICKEN RAGUSO • CHICKEN LIMONE  
CHICKEN PARMESAN • PORCINI CRUSTED VEAL (add \$3)  
HERB-ROASTED SALMON (add \$3) • FILET MEDALLIONS (add \$6)

## DESSERT

select two . . . \$5.95 per person

ZUPPA INGLESE • PANNA COTTA • CHOCOLATE BUDINO  
TIRAMISU • HOMEMADE GELATO

Family style menu includes house bread, coffee, tea and soft drinks (cappuccino/espresso not included).

Prices do not include sales tax or gratuity.

# SIGNATURE EVENTS

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## PIZZA MAKING

minimum 15 guests

We welcome you and your guests to share our passion for our Wood-fired Pizzas. Our experienced staff will personally guide your guest through the creative process of designing their own pizza.

Add your favorite toppings onto our signature crust and watch them cook, and then share the appetizer pizzas amongst your guests. Classic Italian fare from our menu will complete the experience.

\$19.95 per person, doesn't include sales tax or gratuity.

Dinner is additional.

Charge for Chef assistant fee is \$50.00

## COOKING CLASS

minimum 15 people

We are delighted that you thought of us for your dinner and cooking class. Entertain your guests in our Semi Private Dining Room where they can enjoy wonderful Italian wines and learn the fine art of regional Italian Cooking.

Your guests will experience the timeless spirit of Italy from the moment they arrive. Our experienced staff will personally instruct each guest how to combine fresh ingredients. A little patience and a lot of passion to create classic Italian fare.

**RICOTTA GNOCCHI  
SEASONAL RAVIOLI • TIRAMISU**

### BEVERAGES:

Complimentary wines have been carefully chosen to inspire you as you create your dishes. Alcohol will be charged by consumption for dinner.

\$60.00 per person, doesn't include sales tax or gratuity.

Chef fee is \$50.00 per station

## ADDITIONAL SERVICES

### EXTRA ITEMS AND SPECIAL ARRANGEMENTS:

Antico Posto would be delighted to design customized aprons and chef hats with your personal or company logo.

We can also arrange dinner for your group, with a wine expert to talk you through our menu and wine list.

Antico Posto would be delighted to arrange customized aprons, chef hats for an additional charge.

**COAT CHECK • SPECIALTY LINEN • FLORAL DECOR • EQUIPMENT RENTAL  
AUDIO VISUAL • MUSICAL/ENTERTAINMENT • CUSTOM SIGNAGE • VALET**

We look forward to hosting your signature event.

# WINE LIST

BIN#	SPUMANTI & ROSATO	6 OZ	3 OZ	1/2 B	BTL
101	moscato d'asti, ruffino, piedmont	10	5		40
102	prosecco brut, il fresco, villa sandi, prosecco	10	5		40
103	white zinfandel, beringer, california	9	4.5	18	36
104	rosé, rosa dei masi, venezie	12	6	24	48
105	brachetto, borgo maragliano, piemonte	11	5.5	22	44

BIN#	BIANCO	6 OZ	3 OZ	1/2 B	BTL
200	pinot grigio, benvolio, friuli	9	4.5	18	36
201	pinot gris, la crema, monterey	12	6	24	48
202	pinot bianco, bozen, alto adige	12	6	24	48
203	riesling, kungfu girl, charles smith, washington	10	5	20	40
204	viognier, cambria, santa maria valley	11	5.5	22	44
205	orvieto classico, amabile, bigi, umbria	10	5	20	40
206	toscano bianco, villa antinori, toscana	10	5	20	40
207	sauvignon blanc, joel gott, california	10	5	20	40
208	sauvignon blanc, the fume, murphy-goode, sonoma	9	4.5	18	36
209	chardonnay, sean minor, california	10	5	20	40
210	chardonnay, picket fence, russian river valley	11	5.5	22	44

BIN#	ROSSO	6 OZ	3 OZ	1/2 B	BTL
301	nero d'avola, rocca, sicilia	9	4.5	18	36
302	montepulciano, canaletto, abruzzo	10	5	20	40
303	chianti, da vinci, toscana	9	4.5	18	36
304	chianti classico, banfi, toscana	12	6	24	48
305	chianti classico riserva, riserva ducale, ruffino, toscana	15	7.5	30	60
306	red blend, ripasso, antale, veneto	10	5	20	40
307	barolo, querciola, piemonte				85
308	barbaresco, de forville, barbaresco				80
309	negroamaro blend, copertino, rocca dei mori, apulia	11	5.5	22	44
310	rosso di montalcino, carpazo, toscana			29	58
311	brunello di montalcino, piccini, toscana				85
312	primitivo, tomaresca, puglia	10	5	20	40
313	rosso antillo, guado al melo, toscana	14	7	28	56
314	super tuscan, pegasus, toscana	14	7	28	56
315	super tuscan, villa antinori rosso, antinori, toscana				70
316	valpolicella ripasso, palazzo della torre, allegrini, veneto	14	7	28	56
317	amarone, palazzo maffei, valpolicella				75
401	shiraz, fox brook, california	9	4.5	18	36
402	pinot noir, liberated, monterey	10	5	20	40
403	pinot noir, meiom, california	14	7	28	56
404	pinot noir, joseph phelps, sonoma				75
405	merlot, velvet devil, washington	10	5	20	40
406	barbera, terra d'oro, amador county	12	6	24	48
407	malbec, black's station, california	10	5	20	40
408	cabernet sauvignon, 14 hands, washington	10	5	20	40
408	petite sirah, spellbound, california	10	5	20	40
410	petite petite, michael david, lodi	12	6	24	48
411	cabernet sauvignon, twenty bench, napa	14	7	28	56
412	cabernet sauvignon, edge, napa				75

Wines available for carryout purchase. Vintages and wines subject to change.

# BEVERAGE PACKAGES

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## HOST BAR

based on consumption

BOTTLED DOMESTIC BEER.....	\$5.00
BOTTLED IMPORTED BEER.....	\$6.00
SODA.....	\$2.50
JUICE AND BOTTLED WATER.....	\$3.50
CALL DRINKS .....	\$8.00 - \$10.00
CALL COCKTAILS .....	\$10.00 - \$12.00
HOUSE WINE.....	\$8.00 - \$14.00

## BAR PACKAGE

featuring premium liquor

TWO HOURS .....	\$26.00 per person
THREE HOURS.....	\$32.00 per person
FOUR HOURS.....	\$38.00 per person

## BEER & WINE PACKAGE

TWO HOURS .....	\$18.00 per person
THREE HOURS.....	\$23.00 per person
FOUR HOURS.....	\$27.00 per person

{domestic beers, house wines, sodas, juices, bottled waters}

FULL WINE LIST AVAILABLE

Prices do not include sales tax or gratuity.

# ANTIPASTI

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## COLD

based on a 10 person minimum

BRUSCHETTA .....	\$3.00 per person
BRUSCHETTA PEPERONATA .....	\$3.50 per person
CAPRESE.....	\$3.00 per person
GOAT CHEESE CROSTINI.....	\$3.50 per person
ROASTED BEETS .....	\$3.50 per person

## HOT

based on a 10 person minimum

POLENTA W/ WILD MUSHROOMS .....	\$3.00 per person
CHICKEN MEATBALLS .....	\$3.50 per person
SAUSAGE & PEPPERS .....	\$3.50 per person
PROSCIUTTO WRAPPED FIGS .....	\$4.00 per person
GRILLED CALAMARI.....	\$4.50 per person
FRIED CALAMARI & LEMONS .....	\$4.50 per person

## BRICK OVEN PIZZAS

select two from the following . . . \$5.95 per person

MARGHERITA	mozzarella, basil, tomato sauce, pesto
MUSHROOM BIANCA	ricotta, portobellos, porcini pesto, baby arugula, truffle oil
CRISPY KALE & SPINACH	pesto, mozzarella, provolone and parmesan
PEPPERONI	mozzarella, provolone, tomato sauce, basil
ITALIAN SAUSAGE	mozzarella, provolone, roasted red peppers, tomato sauce
PROSCIUTTO	fontina, parmesan, arugula, black pepper

All appetizers will be charged per person based upon your final guest guarantee.  
Prices do not include sales tax or gratuity.